

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A frozen dessert composition comprising frozen water, proteins, fat, a sweetening agent mixture and at least one stabilizing agent, wherein the sweetening agent mixture comprises at least 90% of its weight of a sweetening component comprising glucose polymers and glucose, the glucose polymers comprising polymers of n molecules of glucose, wherein n is an integer between 2 and 10, inclusive, with the glucose polymers representing from 10 to 50% of the weight of the sweetening agent mixture and the glucose polymers comprising 30 to 40% by weight of glucose, the glucose representing from 30 to 40% of the weight of the sweetening agent mixture, wherein the sweetening component constitutes from 6 to 30% of the total weight of the frozen dessert composition and wherein the stabilizing agent comprises a ~~compound capable of acting as~~ nucleating agent for water crystals during freezing of the frozen dessert composition so that the composition, independently of any incorporation of gas, is malleable and extrudable at freezing temperatures.

Claim 2 (original): The dessert of claim 1, wherein the stabilizing agent comprises microcrystalline cellulose in an amount of from 0.1 to 1% by weight relative to the total weight of the composition.

Claim 3 (currently amended): The dessert of claim 1, wherein the ~~partially~~ frozen water is present in an amount of from 40 to 62% by weight relative to the total weight of the composition.

Claim 4 (previously presented): The dessert of claim 1, wherein the at least one stabilizing agent includes an emulsifier or thickener, with all stabilizing agents being present in an amount of from 0.3 to 2.7% by weight relative to the total weight of the composition.

Claim 5 (original): The dessert of claim 4, wherein the thickener is carob gum, guar gum, a carragheenan, an alginate, gelatin, a carboxymethylcellulose (CMC) and the emulsifier is a mono or and diglycerides of a fatty acid, a sucroester or egg yolk.

Claim 6 (canceled):

Claim 7 (currently amended): The dessert of claim 1, wherein the glucose polymers ~~comprise sweetening agent mixture further comprises~~ less than 1% by weight of fructose.

Claim 8 (original): The dessert of claim 1, wherein the composition further comprises from 1 to 3% by weight of glycerol.

Claim 9 (original): The dessert of claim 1, wherein fat is present in the composition in an amount of from 4 to 20% by weight relative to the total weight of the composition.

Claim 10 (previously presented): The dessert of claim 1, wherein the fat contains at least component selected from the group consisting of one fat of plant origin having an onset of solidification temperature of less than 0 °C , one or more fats of plant or animal origin having an onset of solidification temperature of between 0 and 40 °C and combinations thereof.

Claim 11 (original): The dessert of claim 10, wherein the fat is chosen from the group consisting of sunflower oil, sunflower oil rich in oleic acid, grapeseed oil and a butter oil fraction.

Claim 12 (original): The dessert of claim 1, wherein the proteins are present in an amount of from 3 to 18% by weight relative to the total weight of the composition.

Claim 13 (original): The dessert of claim 12, wherein the proteins are proteins of plant origin or proteins of animal origin provided by whole, skimmed or partially lactose-free milk or a derivative of milk origin.

Claim 14 (original): The dessert of claim 13, wherein the derivatives of milk origin are demineralized whey or demineralized and lactose-free whey.

Claim 15 (original): The dessert of claim 13, wherein the proteins of plant origin are obtained from leguminous plants.

Claim 16 (original): The dessert of claim 1, which further comprises adjuvants, flavoring inclusions or other preparations.

Claim 17 (withdrawn): A process for manufacturing a frozen dessert which comprises:
mixing proteins, sweetening agents, and stabilizing agent(s) with water to obtain a premix which is liquid at temperatures between about 25 and 70 °C, wherein the sweetening agents form a mixture which contains glucose and optionally fructose, these two compounds constituting, as a whole, from 6 to 30% of the total weight of the composition, and the stabilizing agent comprises a compound having a sufficiently small particle size to act as nucleating agent for water crystals during freezing of the composition;

adding a fat to the premix with stirring, and homogenizing the resulting composition at a pressure of between 10^6 and 10^7 Pascals and at a temperature of between 60 and 85 °C;

cooling the homogenized mixture to a temperature of between 0 and 10 °C;

maturing the cooled, homogenized preparation for a period of between 1 and 24 h at a temperature of between 2 and 6 °C, and

packaging the matured preparation, in liquid form, in a container while reducing temperature to a value of less than or equal to -15 °C, thus nucleating water crystals during freezing of the composition; so that the composition, independently of any incorporation of gas, is malleable and extrudable at freezing temperatures.

Claim 18 (withdrawn): The process of claim 17, wherein the stabilizing agents include emulsifiers and thickening agents, and which further comprises adding flavorants and other adjuvants or additives after cooling of the homogenized mixture.

Claim 19 (withdrawn): The process of claim 17, which further comprises pasteurizing or sterilizing just before or after homogenizing by direct injection of steam, by spraying the composition into steam or by indirect heat exchange for a period of up to 1 minute.

Claim 20 (withdrawn): A process for manufacturing a frozen dessert which comprises:
mixing proteins, a fat and stabilizing agent(s) with water to obtain a premix which is liquid at temperatures between about 25 and 70 °C, wherein the stabilizing agent comprises a compound having a sufficiently small particle size to act as nucleating agent for water crystals during freezing of the composition;

adding sweetening agents and other ingredients to the liquid composition with stirring, with the water content being adjusted to between 40 and 60% by weight relative to the total weight of the composition, wherein the sweetening agents form a mixture which contains glucose and optionally fructose, these two compounds constituting, as a whole, from 6 to 30% of the total weight of the composition;

homogenizing the resulting liquid composition at a pressure of between 10^6 and 10^7 Pascals and at a temperature of between 60 and 85 °C;

cooling the homogenized mixture to a temperature of between 0 and 11 °C;

maturing the cooled, homogenized preparation for a period of between 1 and 24 h at a temperature of between 2 and 6 °C, and

packaging the matured preparation, in liquid form, in a container while reducing temperature to a value of less than or equal to -15 °C, thus nucleating water crystals during freezing of the composition; so that the composition, independently of any incorporation of gas, is malleable and extrudable at freezing temperatures.

Claim 21 (withdrawn): The process of claim 20, wherein the stabilizing agents include emulsifiers and thickening agents, and which further comprises adding flavorants and other adjuvants or additives after cooling of the homogenized mixture.

Claim 22 (withdrawn): The process of claim 19, which further comprises pasteurizing or sterilizing just before or after homogenizing by direct injection of steam, by spraying the composition into steam or by indirect heat exchange for a period of up to 1 minute.

Claim 23 (withdrawn): A frozen dessert which can be easily distributed in an overrun state, which comprises:

a pressurized container,

a malleable and extrudable frozen dessert in the frozen state and contained in the container;

a propellant gas contained in the container and intended to urge the dessert out of the container, and

means for distributing the frozen dessert from the container.

Claim 24 (withdrawn): A frozen dessert which can be easily distributed in an overrun state, which comprises:

a pressurized container,

a malleable and extrudable frozen dessert according to claim 1 and being in the frozen state and contained in the container;

a propellant gas contained in the container and intended to urge the dessert out of the container, and

means for distributing the frozen dessert from the container.

Claim 25 (withdrawn): A pressurized container allowing the distribution of the frozen dessert of claim 1, which comprises, in a chamber closed by distribution means, a sliding piston or a bag which separates, on the one hand, a pressurizing propellant gas and, on the other hand, the frozen dessert to be distributed, wherein the distribution means is arranged on one side of the piston or bag where the frozen dessert is present, in the vicinity of an end of the piston stroke or of the top of the bag.

Claim 26 (withdrawn): The container of claim 25, wherein the frozen dessert contains an overrun-producing gas, optionally in a dissolved state.

Claim 27 (withdrawn): The container of claim 25, wherein the propellant gas has a pressure, at the start of distribution, of between 5×10^5 and 12×10^5 Pascals, and the distribution

means has a passage cross section of between 125 and 300 mm², whose opening and closure are obtained by means of a rotating device or a device with a relocatable pusher.

Claim 28 (canceled):